APPETIZERS

FRIED OKRA ~ $10.99

MOZZARELLA STICKS ~ $10.99
Served with marinara dipping sauce

SMOKED FISH DIP ~ (sm) $12.99 ~ (lg) $18.99
Served with sliced cucumbers, celery, carrots & saltine crackers

BBQ NACHOS ~ $14.99
Topped with house baked beans, cheddar cheese sauce, pickled jalapenos, tomatoes. Choice of chicken or pulled pork. Substitute brisket for $2

SMOKED STUFFED BACON-WRAPPED JALAPEÑOS ~ $10.99

ROASTED CORN FRITTERS ~ $9.99
Served with a sweet and spicy dipping sauce

CHICKEN WINGS ~ 6 for $13.99 ~ 12 for $22.99
Choice of smoked & fried, breaded or naked.

HEAVENLY CORNBREAD ~ $6.99
4 Pieces of our signature heavenly cornbread with butter.

SALADS & SOUPS

ADD CHICKEN $6, BRISKET $8, OR GROUPER $10

STEVE'S GARDEN SALAD ~ Large $11.99 ~ Small $8.99
Mixed greens, tomato, cucumber, red onion, red pepper, croutons, and cheddar cheese

STOTT'S COBB SALAD ~ $16.99
Pulled chicken, diced bacon, cucumber, grape tomato, kalamata olive, red onion, roasted corn, sliced pepperoncini, & gorgonzola

SMOKEHOUSE SALAD ~ $11.99
Mixed greens, tomato, cucumber, red onion, almonds, croutons, & gorgonzola

SIDE SALAD ~ $5.99
Mixed greens, tomato, cucumber, red onion, red pepper, & croutons

SOUP & SALAD ~ $12.99
Soup du jour served with side salad

SOUP DU JOUR ~ $8.99

DRESSINGS:
Ranch, Blue Cheese, Balsamic Vinaigrette, House Roasted Tomato Vinaigrette, Honey Mustard

FRIED CHICKEN DINNER

Double hand-breaded and fried to golden perfection. Choice of Nashville style, Hot Honey, or classic. Served with choice of two sides

2 PIECE WHITE (Breast & Wing) ~ $14.99

3 PIECE WHITE (2 Breasts & Wing) ~ $17.99

2 PIECE DARK (Thigh & Leg) ~ $12.99

3 PIECE DARK (2 Thighs & Leg) ~ $16.99

CHICKEN TENDERS ~ $12.99

SANDWICHES

Served with choice of one side

PULLED PORK ~ $14.99
Topped with our signature sweet or spicy BBQ sauce & coleslaw. Served on a brioche bun

SLICED BRISKET ~ $15.99
Topped with our signature sweet or spicy BBQ sauce, cheddar cheese, & fried onion rings. Served on a brioche bun

GROUPER ~ $16.99
Beer-battered, blackened, or grilled with a side of tartar sauce. Topped with lettuce, tomato, onion, & pickle. Served on a brioche bun

FAMOUS FRIED CHICKEN ~ $14.99
Served with lettuce, tomato, onion, & pickles on a brioche bun. Served Nashville style, hot honey or naked

PRIME RIB FRENCH DIP ~ $16.99
Sliced ribeye served with mushrooms, sautéed onions, & topped with Swiss cheese. Served on a toasted hoagie with side of au jus

BURGER ~ $14.99
Angus Beef served with lettuce, tomato, onion, and pickle on a toasted brioche bun. Add American, provolone, Swiss, bacon, mushrooms, or sautéed onions for $1.99 each

AUTHENTIC BBQ

Seasoned in our secret rub and slow-smoked with hard pecan wood. Served with choice of two sides

BEEF BRISKET ~ 8 oz $21.99 ~ 12 oz $28.99

BABY BACK RIBS ~ Half $21.99 ~ Full $33.99

SMOKIN' PULLED PORK ~ $18.99

SMOKED CHICKEN ~ Half $17.99
White Breast & Wing $14.99 ~ Dark Thigh & Leg $14.99

CORNBREAD SMOKESTACK
Pulled Pork $16.99 ~ Beef Brisket $19.99
Cornbread stacked with choice of meat, topped with BBQ sauce & slaw

EAST ROAD SAMPLER ~ $29.99
Half rack of baby backs, sliced brisket, & choice of light or dark smoked chicken

PORK SAMPLER ~ $28.99
Half rack of baby backs & pulled pork

PRIME RIB DINNER (Fri & Sat night only) ~ $28.99
Slow-roasted & served with creamy horseradish sauce & au jus

STOTTLEMYER'S SMOKEHOUSE
Sarasota

HOMEMADE PIZZA

16 Inch $22.99 ~ 12 Inch $17.99
Gluten Free 10 Inch $15.99 ~ Personal $13.99

LOADED PIZZAS

SMOKEHOUSE MEAT LOVERS
Homemade tomato sauce, smoked chicken, pulled pork, brisket, & smoked sausage

SMOKEHOUSE SUPREME
Homemade tomato sauce, smoked chicken, pulled pork, brisket, smoked sausage, mushrooms, bell peppers, onions, and black olives +$2

TRADITIONAL MEAT LOVERS
Homemade tomato sauce, pepperoni, sausage, ground beef, ham, & bacon +$2

TRADITIONAL SUPREME
Homemade tomato sauce, pepperoni, sausage, mushrooms, bell peppers, onions, & black olives

SPECIALTY PIZZAS

WHITE PIZZA
Alfredo sauce, spinach, bacon, & smoked chicken

BBQ CHICKEN PIZZA
BBQ chicken, onions, & BBQ sauce

BUFFALO CHICKEN PIZZA
Buffalo sauce, chicken, & Gorgonzola cheese.

MARGHERITA
Fresh tomatoes, mozzarella, basil, & olive oil

BUILD YOUR OWN PIZZA

16 Inch $16.99 ~ 12 Inch $12.99
10 Inch Gluten Free $12.99 ~ Personal $11.99

$1.99 each
BACON ~ BANANA PEPPERS
BLACK OLIVES ~ GARLIC ~ GROUND BEEF
HAM ~ PEPPERONI ~ MUSHROOMS ~ ONIONS
PINEAPPLE ~ RED BELL PEPPERS
SMOKED SAUSAGE ~ SPINACH ~ TOMATOES

$2.99 each
BRISKET ~ CHICKEN
PULLED PORK ~ SMOKED CHICKEN

DESSERTS

PEANUT BUTTER PIE ~ $8.99

KEY LIME PIE ~ $8.99

FISH

FISH & CHIPS ~ $18.99
Beer-battered Haddock served with tartar sauce & two sides

GROUPER ~ $21.99
Served grilled, blackened, or fried with tartar sauce & two sides

KIDS

$8.99
12 and under. Served with choice of side & drink

MAC AND CHEESE
CHICKEN TENDERS
PULLED PORK SANDWICH
CHEESE OR PEPPERONI PIZZA

SIDES

COLESLAW, POTATO SALAD, FRENCH FRIES, ONION RINGS, SIDE SALAD, MASHED POTATOES & GRAVY, MAC & CHEESE, BBQ BAKED BEANS, DAILY VEGETABLE, FRIED OKRA (+$2)

ABOUT THE SMOKEHOUSE

At Stottlemyer's, we honor and celebrate our "Old Florida" roots. From the classic, pecan-smoked southern BBQ to the traditional Chickee Hut structure, we welcome you to a local Southwest Florida experience.

The Chickee Hut above you is a style of construction that originated with the Calusa Peoples, who inhabited the Southwest coast of Florida from Cedar Key to the Everglades. The huts reflect the deep local knowledge of the Calusa and the Seminole, who adapted the Chickee style: typically constructed of logs cut from cypress trees and covered with native palm leaves, they are built to withstand hurricane-force winds. "Chickee" is the word the Seminole use for "house."

Our Chickee was built in 2009, and owners Steve and Terry Stottlemyer expanded the hut to house Stottlemyer's Smokehouse in 2015: a one-of-a-kind, family-friendly restaurant with incredible food and free live music from Southwest Florida's most talented musicians. Steve Stottlemyer's family moved to Sarasota in 1950, settling on Siesta Key, and his father acquired the property where the Smokehouse stands in 1955, when much of Fruitville Road was dirt, frequently underwater. Steve and his wife Terry built the adjoining Fruitville Texaco in 1995, where hundreds of working people come daily to eat a home-cooked breakfast and lunch.

Barbecue, smoked using only pecan wood, is the Smokehouse specialty. And we invite you to try our award-winning fried chicken, our oven-fired pizza, our fresh fish, or our perfectly stacked sandwiches. It's our mission to make your visit to Stottlemyer's one you will remember. Tell your friends and neighbors, "Come on down to Stottlemyer's Smokehouse!"

– Steve and Terry Stottlemyer

STOTTLEMYER'S SMOKEHOUSE
Sarasota

(941) 312-5969 | 19 East Road Sarasota, Florida

20% gratuity may be added to parties of 8 or more and to tabs left open at the bar.
**Consuming raw or undercooked meats, poultry, seafood or shellfish may increase your risk of foodborne illness.*